

**RESTAURANT WEEK**  
**LUNCH MENU**

**FIRST COURSE**

AUTUMN SALAD  
GOAT CHEESE, APPLES & CANDIED WALNUTS  
OVER LEAFY GREENS IN DIJON VINAIGRETTE

**MAIN COURSE**

*CHOICE OF ONE*

BISTRO BURGER  
GRILLED ANGUS BEEF PATTY  
AMERICAN CHEESE, SMOKED BACON & CARAMELIZED ONIONS

PULLED PORK SANDWICH  
BBQ PULLED PORK, CRISPY ONIONS, PRETZEL BUN

MARGHERITA FLATBREAD  
HOUSE MADE SAUCE, MOZZARELLA & REGGIANO CHEESE  
TOPPED WITH BABY TOMATOES & BASIL

INCLUDES COFFEE OR TEA SERVICE  
GRATUITY & TAX NOT INCLUDED

**RESTAURANT WEEK**  
**DINNER MENU**

**FIRST COURSE**

CHOPPED VEGETABLE SALAD  
GOAT CHEESE, APPLES & CANDIED WALNUTS  
OVER LEAFY GREENS IN DIJON VINAIGRETTE

**MAIN COURSE**

*CHOICE OF ONE*

PORK CHOP  
ORANGE GLAZED PORK CHOP, ASPARAGUS  
SWEET POTATO MASH & APPLE CHUTNEY

PAN SEARED SALMON  
OVER WHITE BEAN, KALE & SPINACH RAGU  
TOPPED WITH LEMON WHITE WINE BUTTER SAUCE

ROASTED HERB CHICKEN  
CHICKEN DEMI-GLACE, SWEET POTATO MASH,  
& MIXED VEGETABLES

RIGATONI  
PECORINO TOMATO SAUCE, WILD MUSHROOMS,  
SPINACH, & KALE

**DESSERT**

CIDER DOUGHNUT SUNDAE  
WARM CIDER DOUGHNUT, CINNAMON ICE CREAM & CARAMEL